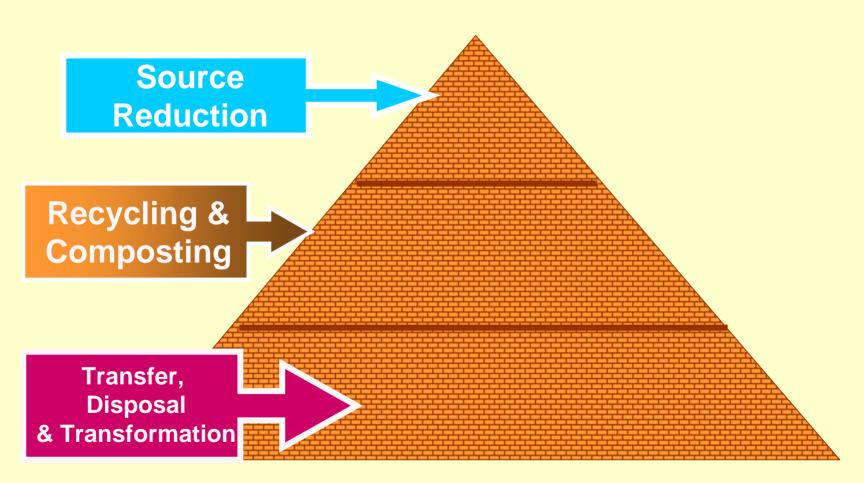


Integrated Waste Management Hierarchy





Source Reduction: Food Bank - Safe Food Storage and Handling

- Temperatures
 - Potentially hazardous foods
- Shelf life of packaged foods
- Canned goods
- Trained Employees
- Good Samaritan Laws



Source Reduction: Public Health and Safety Concerns at Food Establishments

- Waste storage requirements
 - Leak proof and rodent proof containers
 - Close-fitting lids
 - Minimize odors
 - Minimize insect development
- Clean-free of litter, rubbish
- Prevent entrance of vermin



Why is Organics Recycling a Waste Management Issue?

- Farmers and Horticulturists
- AB 939 50% Diversion by 2000
- Organics comprise 30-43% of Waste stream
- Food Material 16% of Waste Stream;
 5 million tons per year.
- Source Reduction: Food Banks, PPFPs



Food Material Composting

- Public Health and Safety and Environmental Concerns
 - Nuisances: Public and private
 - odors
 - vectors
 - fire
 - Contamination
 - solid wastes
 - mammalian flesh
 - hazardous wastes



Permitting and Enforcement

- Tiered permitting
- Minimum standards
 - Minimize nuisances, odors, vectors
 - Record keeping
 - Load checking
 - Product testing
 - Pathogen reduction



Food Material Composting







Conclusion

- Food Material Source Reduction and Recycling is regulated to protect public health and safety and the environment from potential nuisances, hazards and prevent food-borne illnesses.
- Compliance with regulations will promote food diversion and increase public acceptance of food material composting.



Resources

- California Uniform Retail Food Facilities Law (CURFFL) CA Health&SafetyCode, Div. 104, Part 7, Chapters 1-4
- Federal Food Donation www.usda.gov/news/pubs/gleaning/appc.htm
- Food Waste Information www.ciwmb.ca.gov/FoodWaste/
- Current Composting Regulations
 www.ciwmb.ca.gov/Regulations/Title14/
 #Chapter3Point1
- Proposed Compostable Materials http://www.ciwmb.ca.gov/Rulemaking/Organics/

